

CITY COUNCIL REPORT



Meeting Date: January 6, 2015
General Plan Element: *Land Use*
General Plan Goal: *Support a diversity of businesses*

ACTION

Restaurant Liquor License Request for Nori Sushi 120-LL-2014. To consider forwarding a recommendation of approval to the Arizona Department of Liquor Licenses and Control for a Series 12 (restaurant) State liquor license for an existing location and new owner.

OWNER

Noriaz LLC

APPLICANT CONTACT

Randy Nations

LOCATION

10115 E Bell Rd

BACKGROUND

This request is for a Series 12 (restaurant) liquor license. This has been a licensed location since 2005, operating with liquor as Satori Sushi.

The zoning for this site is Planned Community Center/ Environmentally Sensitive Lands (PCC/ESL), which allows restaurants. This establishment is 3,196 sq. ft. including an existing 350 sq. ft. patio.

APPLICANT'S PROPOSAL

The applicant is seeking a favorable recommendation on a Series 12 (restaurant) liquor license. This allows the holder of a restaurant license to sell and serve spirituous liquor solely for consumption on the premises of an establishment which derives at least forty percent (40%) of its total revenue from the sale of food. The applicant has indicated that this establishment will serve liquor between the hours of 11:00 a.m. to 12 a.m. Sunday through Saturday; however, due to State liquor license

Action Taken _____

processing requirements, they are not required to notify the City or the State if they change their hours of operation.

PETITIONS FROM PERSONS IN CLOSE PROXIMITY

The applicant has maintained the required posting notice for the State mandated 20-day period. No petitions or protests pursuant to A.R.S. 4-201.b. were received during the 20 (twenty) day posting period.

IMPACT ANALYSIS

Current Planning Department.

There will not be any significant changes to the floor plan.

A.R.S. Section 4-112.B.1 R19-1-310 Criteria for Restaurant Operations.

This owner intends to continue operating this location as a restaurant. Staff has assessed the applicant's responses to the State's Restaurant Operation Plan categories: Personnel, Equipment, Menu, Live Entertainment, Bar Games/Televisions, Name of Establishment, Bar Seating Area and Dinnerware. Staff finds that the establishment is designed and intended to operate as a restaurant. The bar service area is 120 sq. ft. (3 %) of gross floor area, and the kitchen area is 480 sq. ft. (16%) of the gross floor area. The operational characteristics and floor plan qualify as a restaurant.

Public Safety Division.

Police Department: Recommendation No Opposition

Major life safety issues: None noted.

Code Enforcement: There are no current cases of code violations at this time relevant to the liquor license.

STATE GUIDELINES FOR CONSIDERING AN APPLICATION

A.R.S. Section 4-203.A Granting a License for a New Owner for a Certain Location.

A spirituous liquor license shall be issued only after satisfactory showing of the capability, qualifications and reliability of the applicant.

COUNCIL OPTIONS & STAFF RECOMMENDATION

Council Options

The City Council has the option of recommending approval, denial or no recommendation to the Arizona Department of Liquor Licenses and Control.

Staff Recommendation

The City of Scottsdale staff has conducted a review and advises that the license request meets the criteria imposed for determining the capability, qualifications and reliability of the applicant.

Next Steps

The City Council's recommendation of approval, denial or no recommendation will be forwarded to the Department of Liquor Licenses and Control for their consideration. If the application is approved by the Department of Liquor Licenses and Control, the applicant should receive their license from the State within 105 days of original application.

RESPONSIBLE DEPARTMENT(S)

Teri Gleason, Planning Assistant, tgleason@scottsdaleaz.gov
Planning and Development Services

James Wasson, Lieutenant, Special Assignment, jwasson@scottsdaleaz.gov
Public Safety Division

Raun Keagy, Neighborhood Planning Director, rkeagy@scottsdaleaz.gov
Planning and Development Services

APPROVED BY



Tim Curtis, AICP, Current Planning Director
480-312-4210, tcurtis@scottsdaleaz.gov

12/8/2014

Date



Randy Grant, Director
Planning and Development Services
480-312-2664, rgrant@scottsdaleaz.gov

12/11/14

Date

ATTACHMENTS

- #1: Aerial Map
- #2: Close-up Aerial Map
- #3: City of Scottsdale Applicant Questionnaire
- #4: State Application



120-LL-2014

Nori Sushi

ATTACHMENT #1



120-LL-2014

Nori Sushi



Liquor License Questionnaire

Restaurants & Bars (Series 11, 12, 6, 3, 7, 13)

Please complete all questions and return within 3 business days.

Name of Business: Nori Sushi

Business Address: 10115 E Bell Rd Ste 109 Scottsdale AZ 85260

Total Gross Square Footage of Establishment: 3290

Was liquor sold at this location prior to this application? ☒ Yes ☐ No

If **yes**, what type of license? Series 12

Is this business currently open? ☒ Yes ☐ No

If **yes**, is this business operating with an Interim license? ☒ Yes ☐ No

If **no**, what is the proposed opening date? _____

Is this business under construction or being remodeled? ☐ Yes ☒ No

Does this business have an existing patio? ☒ Yes ☐ No Dimensions of patio 800 sq ft

Does this business have a proposed patio? ☐ Yes ☒ No Dimensions of patio _____

For Restaurants, Bars and Restaurants/Bars:

Will the bar service area be in excess of 15% of the gross floor area? ☐ Yes* ☒ No

Gross square footage of bar service area: 150

(includes the floor area under indoor and outdoor bars and the floor area behind the bars used for storage, prep and serving of food or drinks)

Will the kitchen be less than 15% of the gross floor area? ☐ Yes* ☒ No

Gross square footage of kitchen: 700

(do not include refrigerators or areas used for storage of food or beverages)

During what hours will the establishment provide full kitchen service? Sun-Thur 11am-11pm Fri-Sat 11am to 12 am

During what hours will the establishment offer liquor sales? Su-th 11am-11pm Fr-Sat 11am -12am

Will age verification be required/requested **for admittance** at any time during business operations? ☐ Yes* ☒ No

Is a cover charge required for admittance at any time during business operations? ☐ Yes* ☒ No

Will less than 40% of gross revenues be derived from the sale of prepared food? ☐ Yes* ☒ No

*May require a Conditional Use Permit

Please check **one** of the following that best describes the primary business operation:

☐ packaged retail ☒ restaurant ☐ bar ☐ personal service ☐ education service

☐ manufacturing ☐ hotel / tourist accommodation ☐ residential facility ☐ sports / theater

Planning and Development Services

7447 E. Indian School Road, Suite 105, Scottsdale, AZ 85251 ♦ Phone: 480-312-7000 ♦ Fax: 480-312-7088



Liquor License Questionnaire

Restaurants & Bars (Series 11, 12, 6, 3, 7, 13)

Please complete all questions and return within 3 business days.

Will this business feature any of the following:

Patron Dancing?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No	Karaoke?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No
Live Bands?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No	DJ?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No
Amplified music?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No	Games?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No
Adult Entertainment?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No	Four or more pool tables?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No
After hours?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No			

*May require a Conditional Use Permit

Applicant Narrative:

ARS 4-201-G: In all proceedings before the governing body of a city or town, the Board of Supervisors of a County or the Board, the applicant bears the burden of showing that the public convenience requires and that the best interest of the community will be substantially served by the issuance of this license.

- I have the capability, qualifications and reliability to hold a liquor license because:
We will make sure our employees attend the Title 4 basic liquor law training courses.
- The public convenience requires and the best interest of the community will be substantially served by the issuance of the liquor license because:
We would like to continue to offer our patrons an alcoholic beverage if they choose to have one.
- Please describe your business:
Restaurant

The City's forwarding of a recommendation to the AZ Department of Liquor Licenses and Control does not waive and is not a substitute for the Licensee's obligation to comply with all state, local and federal laws, policies and regulations applicable to the license. The Recommendation is not a permit or regulatory approval to hold any events or construct or demolish any improvements. Zoning processes, building permit processes, and similar regulatory requirements may apply to Licensee's contemplated Improvements and are completely separate from the Recommendation. Licensee shall be responsible to, separate and apart from this Recommendation, directly obtain all necessary permits and approvals from any and all governmental or other entities including the City's having standing or jurisdiction over the subject areas. For more information regarding zoning processes, building permit processes, and similar regulatory requirements and approvals please call 480-312-2611.

Print Name: Phonda Rodriguez Signature: Phonda Rodriguez Date: 11.26.14

Submit

Planning and Development Services

7447 E. Indian School Road, Suite 105, Scottsdale, AZ 85251 ♦ Phone: 480-312-7000 ♦ Fax: 480-312-7088

Arizona Department of Liquor Licenses and Control
800 West Washington, 5th Floor
Phoenix, Arizona 85007
www.azliquor.gov
602-542-5141

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APPLICATION FOR LIQUOR LICENSE
TYPE OR PRINT WITH BLACK INK

Notice: Effective Nov. 1, 1997, All Owners, Agents, Partners, Stockholders, Officers, or Managers actively involved in the day to day operations of the business must attend a Department approved liquor law training course or provide proof of attendance within the last five years. See page 2 of the Liquor Licensing requirements.

SECTION 1 This application is for a:

- ☐ MORE THAN ONE LICENSE
☒ INTERIM PERMIT *Complete Section 5*
☒ NEW LICENSE *Complete Sections 2, 3, 4, 13, 14, 15, 16*
☐ PERSON TRANSFER (Bars & Liquor Stores ONLY)
Complete Sections 2, 3, 4, 11, 13, 15, 16
☐ LOCATION TRANSFER (Bars and Liquor Stores ONLY)
Complete Sections 2, 3, 4, 12, 13, 15, 16
☐ PROBATE/WILL ASSIGNMENT/DIVORCE DECREE
Complete Sections 2, 3, 4, 9, 13, 16 (fee not required)
☐ GOVERNMENT *Complete Sections 2, 3, 4, 10, 13, 15, 16*

SECTION 2 Type of ownership:

- ☐ J.T.W.R.O.S. *Complete Section 6*
☐ INDIVIDUAL *Complete Section 6*
☐ PARTNERSHIP *Complete Section 6*
☐ CORPORATION *Complete Section 7*
☒ LIMITED LIABILITY CO. *Complete Section 7*
☐ CLUB *Complete Section 8*
☐ GOVERNMENT *Complete Section 10*
☐ TRUST *Complete Section 6*
☐ OTHER (Explain) _____

SECTION 3 Type of license and fees LICENSE #(s):

1. Type of License(s): Series 12

2. Total fees attached: \$

APPLICATION FEE AND INTERIM PERMIT FEES (IF APPLICABLE) ARE NOT REFUNDABLE.

The fees allowed under A.R.S. 44-6852 will be charged for all dishonored checks.

SECTION 4 Applicant

- ☒ Mr. Nations Randy D.
☐ Ms. Last First Middle
(Insert one name ONLY to appear on license)
2. Corp./Partnership/L.L.C.: Noriaz LLC
(Exactly as it appears on Articles of Inc. or Articles of Org.)
3. Business Name: Nori Sushi
(Exactly as it appears on the exterior of premises)
4. Principal Street Location 10115 E Bell Rd Ste 109 Scottsdale Maricopa 85260
(Do not use PO Box Number) City County Zip
5. Business Phone: 480-513-6488 Daytime Phone: 480-730-2675 Email: rhonda@azlic.com
6. Is the business located within the incorporated limits of the above city or town? ☒ YES ☐ NO
7. Mailing Address: P O Box 2502 Chandler AZ 85244
City State Zip
8. Price paid for license only bar, beer and wine, or liquor store: Type \$ Type \$

DEPARTMENT USE ONLY

Fees: Application 100.00 Interim Permit 100.00 Site Inspection 50.00 Finger Prints 44.00 \$ 294.00
TOTAL OF ALL FEES

Is Arizona Statement of Citizenship & Alien Status For State Benefits complete? ☒ YES ☐ NO

Accepted by: AE

Date: 11/3/2014

Lic. #

1207A083

SECTION 5 Interim Permit:

1. If you intend to operate business when your application is pending you will need an Interim Permit pursuant to A.R.S. 4-203.01.
2. There **MUST** be a valid license of the same type you are applying for currently issued to the location.
3. Enter the license number currently at the location, 12079096
4. Is the license currently in use? ☒ YES ☐ NO If no, how long has it been out of use? _____

ATTACH THE LICENSE CURRENTLY ISSUED AT THE LOCATION TO THIS APPLICATION.

I, John H. Walcott, declare that I am the CURRENT OWNER, AGENT, CLUB MEMBER, PARTNER, MEMBER, STOCKHOLDER, OR LICENSEE (circle the title which applies) of the stated license and location.

X See Attached
(Signature)

State of _____ County of _____

The foregoing instrument was acknowledged before me this

My commission expires on: _____

_____ day of _____, _____
Day Month Year

(Signature of NOTARY PUBLIC)

SECTION 6 Individual or Partnership Owners:

EACH PERSON LISTED MUST SUBMIT A COMPLETED QUESTIONNAIRE (FORM LIC0101), AN "APPLICANT" TYPE FINGERPRINT CARD, AND \$22 PROCESSING FEE FOR EACH CARD.

1. Individual:

Last	First	Middle	% Owned	Mailing Address	City State Zip

Partnership Name: (Only the first partner listed will appear on license) _____

General-Limited	Last	First	Middle	% Owned	Mailing Address	City State Zip
<input type="checkbox"/>						
<input type="checkbox"/>						
<input type="checkbox"/>						
<input type="checkbox"/>						

) Y R A S S E C E N F I T

2. Is any person, other than the above, going to share in the profits/losses of the business? ☐ YES ☐ NO
If Yes, give name, current address and telephone number of the person(s). Use additional sheets if necessary.

Last	First	Middle	Mailing Address	City, State, Zip	Telephone#

SECTION 7 Corporation/Limited Liability Co.:

EACH PERSON LISTED MUST SUBMIT A COMPLETED QUESTIONNAIRE (FORM LIC0101), AN "APPLICANT" TYPE FINGERPRINT CARD, AND \$22 PROCESSING FEE FOR EACH CARD.

- ☐ CORPORATION *Complete questions 1, 2, 3, 5, 6, 7, and 8.* **14 NOV 3 Lic. PH 4 06**
- ☒ L.L.C. *Complete 1, 2, 4, 5, 6, 7, and 8.*

1. Name of Corporation/L.L.C.: Noriaz LLC
(Exactly as it appears on Articles of Incorporation or Articles of Organization)
2. Date Incorporated/Organized: 8/29/2014 State where Incorporated/Organized: AZ
3. AZ Corporation Commission File No.: _____ Date authorized to do business in AZ: _____
4. AZ L.L.C. File No: L-1949295-3 Date authorized to do business in AZ: 9/2/2014
5. Is Corp./L.L.C. Non-profit? ☐ YES ☒ NO
6. List all directors, officers and members in Corporation/L.L.C.:

Last	First	Middle	Title	Mailing Address	City	State	Zip
Kim	Jeong-T		Member	10425 E Raintree Dr Scottsdale	AZ	85255	
Lee	Jisun		Member	10425 E Raintree Dr Scottsdale	AZ	85255	

(ATTACH ADDITIONAL SHEET IF NECESSARY)

7. List stockholders who are controlling persons or who own 10% or more:

Last	First	Middle	% Owned	Mailing Address	City	State	Zip
Kim	Jeong-T		60	10425 E Raintree Dr Scottsdale	AZ	85255	
Lee	Jisun		40	10425 E Raintree Dr Scottsdale	AZ	85255	

(ATTACH ADDITIONAL SHEET IF NECESSARY)

8. If the corporation/L.L.C. is owned by another entity, attach a percentage of ownership chart, and a director/officer/member disclosure for the parent entity. Attach additional sheets as needed in order to disclose personal identities of all owners.

SECTION 8 Club Applicants:

EACH PERSON LISTED MUST SUBMIT A COMPLETED QUESTIONNAIRE (FORM LIC0101), AN "APPLICANT" TYPE FINGERPRINT CARD, AND \$22 PROCESSING FEE FOR EACH CARD.

1. Name of Club: _____ Date Chartered: _____
(Exactly as it appears on Club Charter or Bylaws) (Attach a copy of Club Charter or Bylaws)

2. Is club non-profit?
- ☐
- YES
- ☐
- NO

3. List officer and directors:

Last	First	Middle	Title	Mailing Address	City	State	Zip

(ATTACH ADDITIONAL SHEET IF NECESSARY)

SECTION 9 Probate, Will Assignment or Divorce Decree of an existing Bar or Liquor Store License:

1. Current Licensee's Name: _____
(Exactly as it appears on license) Last First Middle
2. Assignee's Name: _____
Last First Middle
3. License Type: _____ License Number: _____ Date of Last Renewal: _____
4. ATTACH TO THIS APPLICATION A CERTIFIED COPY OF THE WILL, PROBATE DISTRIBUTION INSTRUMENT, OR DIVORCE DECREE THAT SPECIFICALLY DISTRIBUTES THE LIQUOR LICENSE TO THE ASSIGNEE TO THIS APPLICATION.

SECTION 10 Government: (for cities, towns, or counties only)

1. Governmental Entity: _____
2. Person/designee: _____
Last First Middle Contact Phone Number

A SEPARATE LICENSE MUST BE OBTAINED FOR EACH PREMISES FROM WHICH SPIRITUOUS LIQUOR IS SERVED.

SECTION 11 Person to Person Transfer:

Questions to be completed by CURRENT LICENSEE (Bars and Liquor Stores ONLY-Series 06,07, and 09).

1. Current Licensee's Name: _____ Entity: _____
(Exactly as it appears on license) Last First Middle (Indiv., Agent, etc.)
2. Corporation/L.L.C. Name: _____
(Exactly as it appears on license)
3. Current Business Name: _____
(Exactly as it appears on license)
4. Physical Street Location of Business: Street _____
City, State, Zip _____
5. License Type: _____ License Number: _____
6. If more than one license to be transferred: License Type: _____ License Number: _____
7. Current Mailing Address: Street _____
(Other than business) City, State, Zip _____
8. Have all creditors, lien holders, interest holders, etc. been notified of this transfer? ☐ YES ☐ NO
9. Does the applicant intend to operate the business while this application is pending? ☐ YES ☐ NO If yes, complete Section 5 of this application, attach fee, and current license to this application.
10. I, _____, hereby authorize the department to process this application to transfer the
(print full name)
privilege of the license to the applicant, provided that all terms and conditions of sale are met. Based on the fulfillment of these conditions, I certify that the applicant now owns or will own the property rights of the license by the date of issue.
I, _____, declare that I am the CURRENT OWNER, AGENT, MEMBER, PARTNER
(print full name)
STOCKHOLDER, or LICENSEE of the stated license. I have read the above Section 11 and confirm that all statements are true, correct, and complete.

(Signature of CURRENT LICENSEE)

State of _____ County of _____
The foregoing instrument was acknowledged before me this

Day Month Year

My commission expires on: _____

(Signature of NOTARY PUBLIC)

SECTION 12 Location to Location Transfer: (Bars and Liquor Stores ONLY)
APPLICANTS CANNOT OPERATE UNDER A LOCATION TRANSFER UNTIL IT IS APPROVED BY THE STATE

- Current Business: Name _____
 (Exactly as it appears on license) Address _____
- New Business: Name _____
 (Physical Street Location) Address _____
- License Type: _____ License Number: _____
- If more than one license to be transferred: License Type: _____ License Number: _____
- What date do you plan to move? _____ What date do you plan to open? _____

SECTION 13 Questions for all in-state applicants excluding those applying for government, hotel/motel, and restaurant licenses (series 5, 11, and 12):

A.R.S. § 4-207 (A) and (B) state that no retailer's license shall be issued for any premises which are at the time the license application is received by the director, within three hundred (300) horizontal feet of a church, within three hundred (300) horizontal feet of a public or private school building with kindergarten programs or grades one (1) through (12) or within three hundred (300) horizontal feet of a fenced recreational area adjacent to such school building. The above paragraph DOES NOT apply to:

- Restaurant license (§ 4-205.02)
- Hotel/motel license (§ 4-205.01)
- Government license (§ 4-205.03)
- Fenced playing area of a golf course (§ 4-207 (B)(5))

- Distance to nearest school: _____ ft. Name of school _____
 Address _____
 City, State, Zip _____
- Distance to nearest church: _____ ft. Name of church _____
 Address _____
 City, State, Zip _____
- I am the: ☒ Lessee ☐ Sublessee ☐ Owner ☐ Purchaser (of premises)
- If the premises is leased give lessors: Name Yam Properties/McDowell Mountain Retail LLC
 Address 15475 N 84th St Scottsdale AZ 85260
 City, State, Zip _____
- 4a. Monthly rental/lease rate \$ 4,368.00 What is the remaining length of the lease 10 yrs. ____ mos.
 4b. What is the penalty if the lease is not fulfilled? \$ _____ or other Still owe term _____
 (give details - attach additional sheet if necessary)
- What is the total **business** indebtedness for this license/location excluding the lease? \$ 0
 Please list lenders you owe money to.

Last	First	Middle	Amount Owed	Mailing Address	City State	Zip

(ATTACH ADDITIONAL SHEET IF NECESSARY)

- What type of business will this license be used for (be specific)? Restaurant


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SECTION 13 - continued

7. Has a license or a transfer license for the premises on this application been denied by the state within the past one (1) year?
☐ YES ☒ NO If yes, attach explanation.
8. Does any spirituous liquor manufacturer, wholesaler, or employee have any interest in your business? ☐ YES ☒ NO
9. Is the premises currently licensed with a liquor license? ☒ YES ☐ NO If yes, give license number and licensee's name:
License # 12079096 (exactly as it appears on license) Name Youn Hwa Leavitt

SECTION 14 Restaurant or hotel/motel license applicants:

1. Is there an existing restaurant or hotel/motel liquor license at the proposed location? ☒ YES ☐ NO
If yes, give the name of licensee, Agent or a company name:
Leavitt Youn Hwa and license #: 12079096
Last First Middle
2. If the answer to Question 1 is YES, you may qualify for an Interim Permit to operate while your application is pending; consult A.R.S. § 4-203.01; and complete SECTION 5 of this application.
3. All restaurant and hotel/motel applicants must complete a Restaurant Operation Plan (Form LIC0114) provided by the Department of Liquor Licenses and Control.
4. As stated in A.R.S. § 4-205.02.G.2, a restaurant is an establishment which derives at least 40 percent of its gross revenue from the sale of food. Gross revenue is the revenue derived from all sales of food and spirituous liquor on the licensed premises. By applying for this ☐ hotel/motel ☒ restaurant license, I certify that I understand that I must maintain a minimum of 40 percent food sales based on these definitions and have included the Restaurant Hotel/Motel Records Required for Audit (form LIC 1013) with this application.


applicant's signature

As stated in A.R.S. § 4-205.02 (B), I understand it is my responsibility to contact the Department of Liquor Licenses and Control to schedule an inspection when all tables and chairs are on site, kitchen equipment, and, if applicable, patio barriers are in place on the licensed premises. With the exception of the patio barriers, these items are not required to be properly installed for this inspection. Failure to schedule an inspection will delay issuance of the license. If you are not ready for your inspection 90 days after filing your application, please request an extension in writing, specify why the extension is necessary, and the new inspection date you are requesting. To schedule your site inspection visit www.azliquor.gov and click on the "Information" tab.


applicants initials

SECTION 15 Diagram of Premises: (Blueprints not accepted, diagram must be on this form)

1. Check ALL boxes that apply to your business:
☒ Entrances/Exits ☒ Liquor storage areas Patio: ☒ Contiguous
☐ Service windows ☐ Drive-in windows ☐ Non Contiguous
2. Is your licensed premises currently closed due to construction, renovation, or redesign? ☐ YES ☐ NO
If yes, what is your estimated opening date? _____
month/day/year
3. Restaurants and hotel/motel applicants are required to draw a detailed floor plan of the kitchen and dining areas including the locations of all kitchen equipment and dining furniture. Diagram paper is provided on page 7.
4. The diagram (a detailed floor plan) you provide is required to disclose only the area(s) where spiritous liquor is to be sold, served, consumed, dispensed, possessed, or stored on the premises unless it is a restaurant (see #3 above).
5. Provide the square footage or outside dimensions of the licensed premises. Please do not include non-licensed premises, such as parking lots, living quarters, etc.

As stated in A.R.S. § 4-207.01(B), I understand it is my responsibility to notify the Department of Liquor Licenses and Control when there are changes to boundaries, entrances, exits, added or deleted doors, windows or service windows, or increase or decrease to the square footage after submitting this initial drawing.


applicants initials

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SECTION 15 Diagram of Premises

4. In this diagram please show only the area where spirituous liquor is to be sold, served, consumed, dispensed, possessed or stored. It must show all entrances, exits, interior walls, bars, bar stools, hi-top tables, dining tables, dining chairs, the kitchen, dance floor, stage, and game room. Do not include parking lots, living quarters, etc. When completing diagram, North is up ↑.


If a legible copy of a rendering or drawing of your diagram of premises is attached to this application, please write the words "diagram attached" in box provided below.

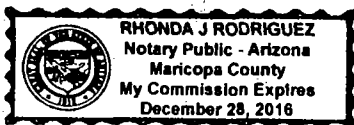
Diagram Attached

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SECTION 16 Signature Block

I, Randy D. Nations, hereby declare that I am the OWNER/AGENT filing this application as stated in Section 4, Question 1. I have read this application and verify all statements to be true, correct and complete.

X 
(signature of applicant listed in Section 4, Question 1)

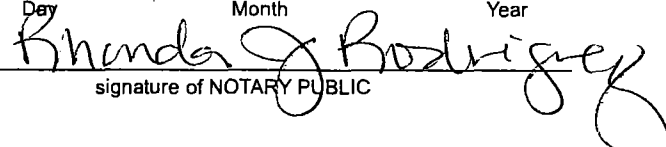


My commission expires on : _____
Day Month Year

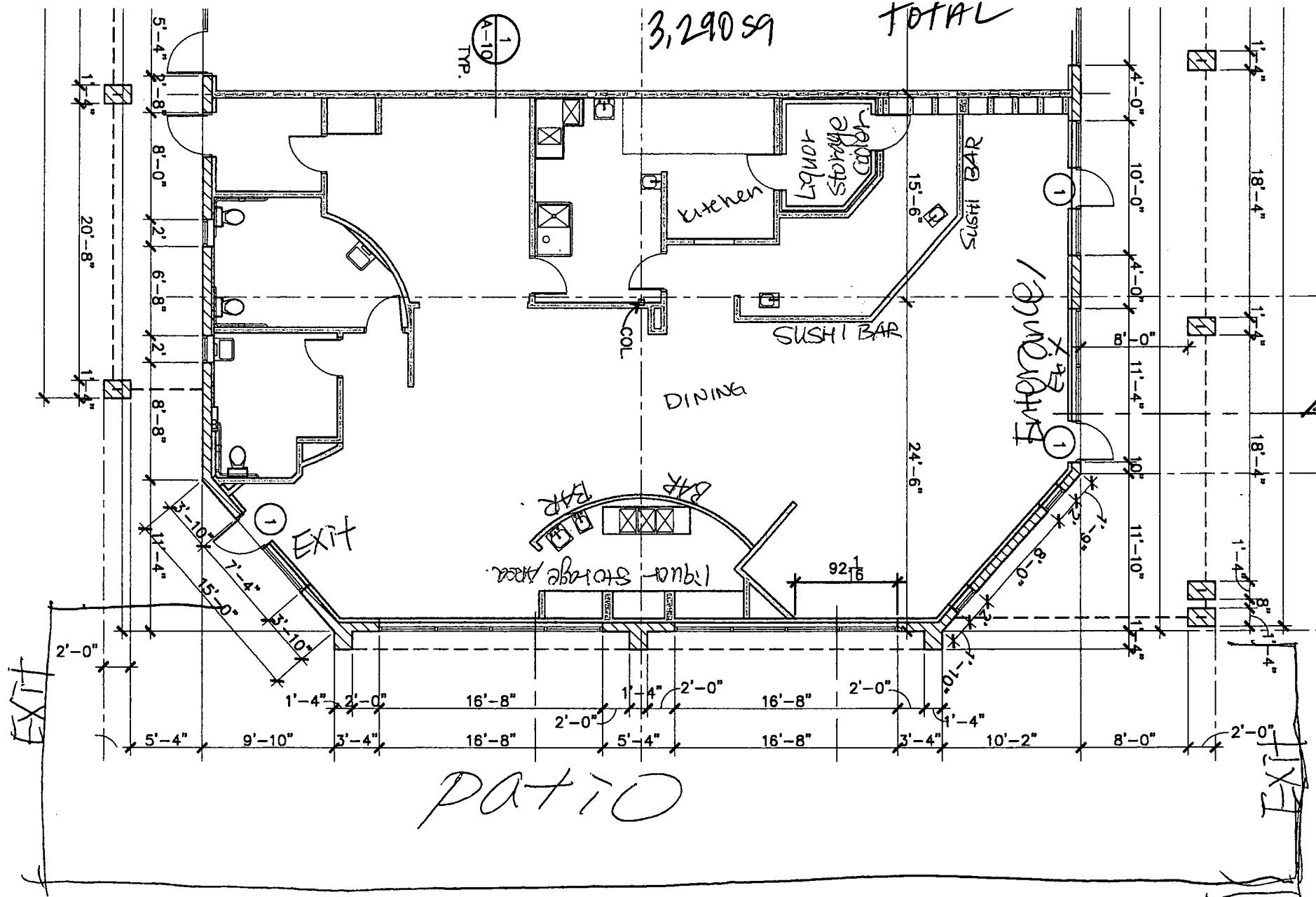
State of Ariz County of Maricopa

The foregoing instrument was acknowledged before me this

3 of November, 2014
Day Month Year


signature of NOTARY PUBLIC

— 2490 sq	— inside
— 800 sq	— patio
3,290 sq	TOTAL

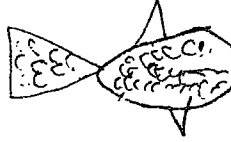


CHICKEN
RIBS
SUSHI
SOBAs

Choose 1 of each

For Kids 10 and under \$6.99

1 MAIN



TERRIYAKI

Fruity Soy Glazed House Teriyaki Sauce.
Chicken / NY Steak / Salmon

KATSU

Crispy Panko Deep Fried W/ Katsu Sauce.
Choice Of Pork Or Chicken.

BBQ BEEF SHORT RIB "GALBI"

Sliced Beef Short Rib marinated w/ House Korean
BBQ Sauce

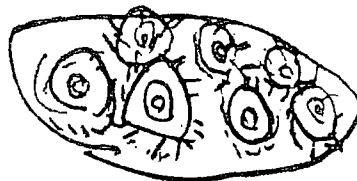
YAKISOBA

Stir-Fried Japanese Soba Noodles.
Chicken / NY Steak / Shrimp

CALIFORNIA ROLL

Crab Mix, Avocado and Cucumber inside.
Sushi Rice and Seaweed outside
(4PCS)

2 SIDES



APPLE SLICE

Fresh Sliced Apple.

GYOZA

Japanese Pan Fried Pork Dumpling.

POTATO CRUNCH BALL

Crispy Deep Fried potato Ball w/ Katsu Sauce.

CRISPY EGG ROLL

Crispy Deep Fried Pork, Shrimp And Noodles
Mixed W/ Vegetables.

3 DRINK

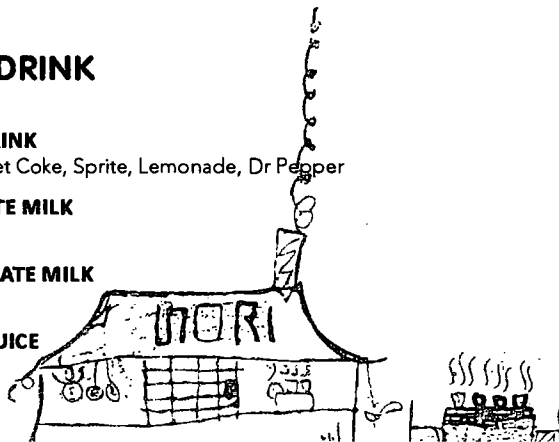
SOFT DRINK

Coke, Diet Coke, Sprite, Lemonade, Dr Pepper

2% WHITE MILK

CHOCOLATE MILK

APPLE JUICE



14 NOV 3 11P. LIC. PM 4 307

BUBBLES

MIONETTO PROSECCO 187ML	8
Intense fruity bouquet with a hint of golden apples.	
DOMAINE CHANDON BRUT 187ML	15
Complex apple and pear characteristics accented by citrus, with a refreshingly dry finish.	
NICOLAS FEUILLATTE BRUT 187ML	22
White fruits, pear, apples, almonds and hazelnuts.	
PERRIER JOET GRAND BRUT 750ML	70
White flowers, white fruit, pineapple and grapefruit. Elegant, with lovely texture and focused, lively acidity.	
VEUVE CLICQUOT BRUT YELLOW LABEL	100
Subtle notes of white peach, anise and kumquat.	
CRISTAL	300
Elegant, deep, and silky textured, packed with apple flavors, and astoundingly long in the finish.	

DRAFT BEER

	16 OZ	22 OZ
KIRIN ICHIBAN - LAGER -	5	7
<i>Japan</i>		
STELLA ARTOIS - PILSNER -	6	8
<i>Belgium</i>		
LAGUNITAS IPA	6	8
<i>California</i>		
FOUR PEAKS KILTIFTER - SCOTTISH AMBER ALE -	6	8
<i>Tempe, AZ</i>		
SAN TAN DEVILS ALE - PALE ALE -	6	8
<i>Chandler, AZ</i>		
BLUE MOON - BELGIAN WHITE ALE -	6	8
<i>Colorado</i>		

BOTTLED BEER

IMPORT

CORONA	5	SAPPORO	8
<i>Mexico</i>		20 OZ	
		<i>Japan</i>	
AMSTEL LIGHT	5	KIRIN LIGHT	8
<i>Holland</i>		22 OZ	
		<i>Japan</i>	
ECHIGO STOUT	7	ASAHI	8
<i>Japan</i>		20 OZ	
		<i>Japan</i>	
SAPPORO LIGHT	5	ECHIGO	10
12 OZ		17 OZ	
<i>Japan</i>		<i>Japan</i>	

DOMESTIC

BUD LIGHT	4
<i>Missouri</i>	
COORS LIGHT	4
<i>Colorado</i>	
MICHELOB ULTRA	4
<i>Missouri</i>	
ST. PAULI GIRL	5
NON-ALCOHOLIC	
<i>Germany</i>	

INORI

14 NOV 3 11P. LIC. PM 4 107

WHITE WINE



STONE CELLARS CHARDONNAY <i>California</i>	7	26
Ripe apple, with a touch of baking spices and French vanilla.		
CHATEAU ST JEAN CHARDONNAY <i>Sonoma</i>	8	32
Hints of lemon, flowers, and spices, with a clean, refreshing finish.		
SONOMA CUTRER CHARDONNAY <i>Russian River</i>	10	40
Notes of ripe peach, sweet citrus and smooth oak.		
ROMBAUER CHARDONNAY <i>California</i>		70
A sensuous wine, with notes of pears, apples, spice, tropical fruit and honeysuckle. Delightful, buttery finish.		
CHATEAU MONTELENA CHARDONNAY <i>Napa Valley</i>		100
Peach, pear, apple, flower and herbs. Slight oak, with a nice spice at the finish.		
KIM CRAWFORD SAUVIGNON BLANC <i>Mariborough, New Zealand</i>	9	34
An exuberant wine brimming with flavors of pineapple and stone fruit.		
STERLING SAUVIGNON BLANC <i>California</i>	9	34
Zesty grapefruit, citrus, fig and melon highlights.		
MATANZAS CREEK SAUVIGNON BLANC <i>Sonoma County</i>		50
Bouquet of lime, pink grapefruit and lemon thyme. Notes of green melon, pear and papaya.		
PEPI PINOT GRIGIO <i>California</i>	8	30
A refreshing wine full of vanilla, apple, melon, and citrus flavors.		
BRANCOTT PINOT GRIGIO <i>Mariborough, New Zealand</i>	8	32
The palate displays white fleshed nectarine coupled with stone fruit and floral notes.		
SANTA MARGHERITA PINOT GRIGIO <i>Italy</i>		65
White peach and hints of dried cherry. Crisp and clean.		
KINSEN PLUM WINE <i>Japan</i>	7	26
Sweet with intense summer fruit flavor. Excellent with spicy dishes.		
BEX REISLING <i>Nahe Valley, Germany</i>	7	28
Vibrant with tangy acidity. Hints of peach and citrus. Not as sugary sweet as other Reislings.		
GABBIANO MOSCATO <i>Italy</i>	7	28
Orange blossom and honeysuckle. A sweeter, refreshing wine.		

INORI

14 NOV 3 11P. LIL PM 4 107

NORI SIGNATURE

BLUEBERRY SHISOJITO 9

Muddled blueberries, Japanese shiso mint, fresh lime, Bacardi Superior and soda water.

BLACKBERRY SOUR 9

Freshly muddled blackberries with Ketel One Vodka and fresh squeezed lemon juice.

STRAWBERRY LEMONADE MARTINI 10

Titos Handmade (also gluten free) Vodka mixed with muddled strawberries, basil and fresh squeezed lemon juice.

RASPBERRY GIMLET 10

Freshly muddled raspberries with Stolichnaya Razberi and fresh squeezed lime juice. Nori's twist on a classic

ASIAN "PEAR"ADISE 10

Grey Goose La Poire, organic pear juice, peach nectar, and fresh lime juice.

THAI HEAT 11

Habenero infused Patron Silver Tequila, Cointreau, Fresh lime juice, muddled cilantro and Thai basil, with a salted rim.

SUMMER COCKTAILS

NORI SUMMER SANGRIA 9

Nori's take on traditional Sangria. Mandarin oranges, strawberries, raspberries, ginger, and various citrus steeped in red wine with a touch of liqueur.

WATERMELON MARTINI 10

Freshly muddled watermelon, shaken with Grey Goose vodka.

MOSCOW MULE 10

Russian Standard vodka, fresh squeezed lime juice and ginger beer. Served in a copper mug.

CUCUMBER MARGARITA 11

Avion Silver tequila, Cointreau, house made sour mix, and freshly muddled cucumber, make this a refreshing summer cocktail!

SCARLET GEISHA 11

Stolichnaya Blueberi vodka, Grey Goose Le Citron Vodka, shaken with fresh lemon and blueberry juice. Served in a sugar rimmed martini glass.

TENSHI MARTINI 12

Grey Goose La Poire vodka, St. Germain Elderflower liqueur, fresh squeezed lemon juice, topped with Mionetta Prosecco sparkling wine.

14 NOV 3 Liqueur, PM 4:07

RED WINE



STONE CELLARS CABERNET *California*

7 26

Rich flavors of currant, dark ripe fruits, cassis, cinnamon and nutmeg.

BLACK OPAL CABERNET *Australia*

8 30

Full bodied, yet smooth and easy drinking.

LAYER CAKE CABERNET *Napa Valley, CA*

10 38

Deep layers of spice-infused dark fruits.

SIMI CABERNET *Alexander Valley*

60

Flavors of lush black cherry and black berry, with vanilla and a dusting of cocoa and herbs.

JORDAN CABERNET *Alexander Valley*

105

Rich in texture with opulent flavors, a restrained use of oak and a lingering finish of subtle earth and smoke.

GARNET PINOT NOIR *Monterey*

8 32

Plump fruit flavors of red and black cherry, finishing with a trace of cinnamon.

"BV" BEAULIEU VINEYARD PINOT NOIR *California*

9 34

Delicious through and through. Good fruit, with a clean finish, and a hint of vanilla.

LAETITIA PINOT NOIR *Arroyo Grande Valley*

70

Flavors of spring strawberry with a hint of nutmeg. Silky tannins transition to a luscious finish.

TEMPTATION ZINFANDEL *California*

7 28

Dried cherries, strawberries. Raspberries, with a supple fruity-yet-dry medium-to-full body.

MURPHY GOODE MERLOT *California*

9 34

Full dark fruit character of black cherry, and blackberry jam, notes of thyme and nutmeg.

ALAMOS MALBEC *Mendoza, Argentina*

10 38

Full and rich, with ripe, concentrated cassis and blackberry fruit flavors, with a touch of chocolate.

14 NOV 3 14P, LIC. PM 4 07

INORI

NON-ALCOHOLIC BEVERAGES

FUJI WATER 1 LITER	8
SAN PELLEGRINO SPARKLING WATER 500ML	5
BADOIT SPARKLING WATER 750ML	8
KIWI - STRAWBERRY SPRITZER	6
Fresh Strawberries And Kiwi Mixed With Fresca. So Refreshing!	
MANGO - PEACH COOLER	6
A Perfect Blend Of Fresh Mango, Peach, Soda And Real Cane Sugar.	

TOP SHELF SPIRITS

SCOTCH

MACALLAN 12YR SINGLE MALT
GLENFIDDICH 12YR SINGLE MALT
JOHNNIE WALKER PLATINUM 18 YR
JOHNNIE WALKER BLACK
JOHNNIE WALKER RED
DEWARS WHITE LABEL

WHISKEY/BOURBON

YAMAZAKI 12YR SINGLE MALT JAPANESE WHISKEY
JAMESON IRISH WHISKEY
MAKERS MARK BOURBON
WOODFORD RESERVE BOURBON

TEQUILA

DON JULIO BLANCO
AVION SILVER
DON JULIO 1942 ANEJO
PATRON SILVER
PATRON ANEJO
SAUZA HORNETOS REPOSADO

14 NOV 3 11P. LIC. PM 4 07

INORI

NIGIRI & SASHIMI

		NIGIRI (2PC) MKT	SASHIMI (5PC) MKT
TUNA BELLY	Toro		
TUNA	Maguro	5	12
YELLOWTAIL	Hamachi	5	12
SALMON	Sake	5	12
HALIBUT	Hirame	5	12
SEA BASS	Suzuki	5	12
ALBACORE	Bincho Maguro	5	12
FRESH WATER EEL	Unagi	6	13
SEA EEL	Anago	6	13
SEA URCHIN	Uni	8	17
SMOKED SALMON	Smoked Sake	6	13
SCALLOP	Hotategai	5	12
SURF CLAM	Hokkigai	5	12
MACKEREL	Saba	5	12
SHRIMP	Ebi	5	12
SQUID	Ika	5	12
OCTOPUS	Tako	5	12
SNOW CRAB	Kani	6	12
SWEET EGG	Tamago	5	12
SWEET SHRIMP W/HEAD	Ama-ebi	8	16
FLYING FISH EGG	Tobiko	5	12
SMELT EGG	Masago	5	12
SALMON EGG	Ikura	5	12
QUAIL EGG	Uzura	3	

NORI MAKI

CALIFORNIA ROLL	5	SPICY SALMON ROLL	7
CALIFORNIA ROLL W/ MASAGO CRUNCHY ROLL	7	SPICY SHRIMP ROLL	7
SPICY TUNA ROLL	7	TUNA ROLL (TEKKA)	6
SPICY YELLOWTAIL ROLL	7	YELLOWTAIL ROLL (NEGIHAMA)	6
		CUCUMBER ROLL (KAPPA)	5

NORI SIGNATURE DISH

AHI TUNA POKI	12	TROPICAL HAMACHI	15
Fresh Ahi Tuna / Poki Mix / Crispy Wonton Chips.		Sashimi Style Fresh Yellowtail / Citrus Mango Salsa / Balsamic Glaze.	
LOUP DE MER			
Sashimi Style European Sea Bass W/ A Yuzu/miso/white Truffle Oil Drizzle. Garnished With Heirloom Tomatoes And Petite Greens.	15		
CHEF SASHIMI PLATTER			
Fresh Assorted Sashimi Starting at \$30. See Server for Details.			

NORI SPECIALTY MAKI

DOUBLE DRAGON	16	BAKED LOBSTER TEMPURA	16
Fresh Water Eel Tempura, Crabmix, Asparagus And Cucumber Inside. Cooked Fresh Water Eel W/ Avocado And Tobiko On Outside. Sweet Kabayaki Sauce.		Gochujang crabmix, Avocado and Cucumber Inside. Crispy Lobster Tempura Baked W/ Jalapeno Creamy bake Sauce. Sweet Kabayaki Sauce On Top.	
NORI TEMPURA CRUNCHY	14	SAKE SAKE	14
Shrimp Tempura, Spicy Crabmix And Cucumber Inside. Nori House Crunch On Top Sweet Kabayaki Sauce And Spicy Mayo Sauce.		Spicy Salmon Mix, Asparagus and Cucumber Inside. Fresh Scottish Salmon W/ sliced avocado on Top. Pickled Jalapeno And Asian Pesto Sauce.	
AHI TUNA TATAKI	14	POKE POKI	14
Spicy Tuna, Asparagus And Cucumber Inside. Seared Ahi Tuna, Avocado And Julienne Crispy Onions On Top. Modern Tataki Dressing.		Crabmix, Asparagus And Cucumber Inside. Ahi Tuna Poki Mix, Crumble Doritos And Sliced Avocado On Top.	
SAKANA TRIO	15	PROSCIUTTO	15
Crab Mix, Avocado and Cucumber Inside. Fresh Ahi Tuna, Yellowtail and Salmon Layered On Top. Sweet Citrus Popping BOBA On Top.		Crabmix, Asparagus And Cream Cheese Inside. Aged prosciutto W/ Sweet Melon On Top. Balsamic Kabayaki Sauce.	
HAMACHI FIRE	14	BAKED U10	15
Spicy Crabmix, Asparagus And Cucumber Inside. Fresh Yellowtail On The Outside W/ Sliced Jalapeno. Ponzu And "Gochujang" Vinaigrette Chili Sauce On Top.		Crabmix, Avocado And Cucumber Inside. U10 Diver Scallop Baked W/ Shitake Mushroom, Onion, Creamy Bake Sauce. Sweet Kabayaki Sauce.	
		NORI TEMPURA ROLL	15
		Spicy Tuna, Shrimp Tempura, Asparagus, Yamagobo And Jalapeno Inside. Panko Tempura Deep Fried. Sweet Miso, Sweet Kabayaki And Sriracha Sauce.	

Hand Rolls Are Not Available For Specialty Rolls.

VEGETABLE ROLL	7	EEL AVOCADO ROLL	
SHRIMP TEMPURA ROLL	9	PHILADELPHIA ROLL	7
SOFTSHELL CRAB ROLL	13	RAINBOW ROLL	14
SALMON SKIN ROLL	7	CATERPILLAR ROLL	13

Hand Rolls Are Available Except Rainbow Roll And Caterpillar Roll.

TUNA CARPACCIO	14	ALBACORE W/ CRISPY ONION	14
Sashimi Style Thinly Sliced Seared Ahi Tuna / Parmesan Reggiano / Balsamic Chili Ponzu.		Thinly Sliced Seared Albacore / Julienne Crispy Onion / Spicy Yuzu Garlic Ponzu.	
JAPANESE SEASONED SALAD			
SEAWEED SALAD	4	CUCUMBER SUNOMONO	4
SQUID SALAD	4	OCTOPUS SUNOMONO	5

All Items May Contain Raw Or Under Cooked Products. Consuming Raw Seafood Or Meat May Increase Your Risk Of Food Borne Illness. If You Have Certain Medical Conditions.

Parties Of 6 Or More, House Will Add 18% Gratuity.

NORI

14 NOV 3 11:41 PM 407

NORI SAKE LIST

Most sake varies in nihonshu-do (the specific gravity of sake)
Between sweetest -30 to most dry +15

DAIGINJO (Fragrant Flavors)

KANCHIKU <i>Nagano</i>	+3	300 ML	26
Rich in aroma, clean after taste with mild body but rich and savory.			
KUBOTA <i>Niigata</i>	+2	720 ML	130
Smoothest sake herbal floral and vanilla.			
KUROSAWA <i>Nagano</i>	+2	720 ML	100
Full-bodied and earthy, yet light.			

GINJO (Light & Smooth)

KIKUSUI <i>Niigata</i>	+1	300 ML	19
Fragrant, light and smooth.			
HAKKAISAN <i>Niigata</i>	+5	300 ML	24
Clean and crisp.			
YAEGAKI <i>California</i>	+3	300 ML	10
Silky-smooth and full bodied.			

JUNMAI (Rich Flavor)

KUROSAWA <i>Nagano</i>	+2	300 ML	17
Natural kimoto flavor full-bodied and earthy.			
OTOKOYAMA <i>Hokkaido</i>	+10	720 ML	60
Refreshing lightness with vivid acidity.			
ONIKOROSHI <i>Shizuoka</i>	+2	720 ML	70
Smooth texture, elegant sweetness.			

NIGORI SAKE (Unfiltered Sake)

NIGORI <i>California</i>	-15	300 ML	9
Full, pleasantly sweet complex flavor and smooth texture.			
HOMARE STRAWBERRY NIGORI <i>Japan</i>	-30	300 ML	15
Mild and creamy, with a unique and luscious flavor.			
KUROSAWA <i>Nagano</i>	-30	300 ML	15
Fruity, nose and creamy umami flavor.			

SPARKLING SAKE

ZIPANG <i>Kyoto</i>	-14	300 ML	10
Lively and bright with hints of tropical fruits, medium bodied with a refreshingly light finish. Pairs well with spicy dishes!			
MIO <i>Nada</i>	-30	300 ML	15
Refreshing, fruity and unique sweet aroma.			

SHOCHU (Spirit Traditionally Served Over Ice)

IICHIKO	BARLEY	7
Clean aroma and subtly sweet.		
TORI KAI	RICE	10
Fruity aroma, clean and crisp flavor.		

14 NOV 3 11P. 11C PM 4 07

NORI

HOT DISH

EDAMAME

Japanese Soy Bean W/ Sprinkled Kosher Salt.

MISO SOUP

Japanese Soy Bean Paste Soup W/ Dash Of Seaweed, Tofu, Scallion And Mushroom.

GYOZA

Japanese Pan Fried Pork Dumpling.

CALAMARI

Lightly Battered And Flash Fried Calamari W/ Spicy Soy Mayo.

CHICKEN LOLLIPOP

Crispy Fried Chicken Lollipops Made W/ Three Asian Spices. Rolled In Caramelized Walnut Bits.

PAN SEARED SCALLOP*

Pan Seared Diver Scallop W/ Jalapeno Wasabi Vinaigrette.

CREAMY PRAWN TEMPURA

Crispy Tempura Black Tiger Shrimp Mixed In Wasabi Aioli W/ Crispy Sweet Walnuts.

SEAFOOD PANCAKE

Assorted Fresh Seafood With Green Onion Pancake. Soy Dipping Sauce.

POTATO CROQUETTE

Crispy Deep Fried Potato Ball W/ Croquette Sauce.

SWEET & CHILI TOFU

Crispy Fried Tofu With Sweet And Chili Sauce.

NORI EGG ROLL

Pork, Shrimp And Noodles Mixed With Vegetables. Sweet Vinaigrette Sauce.

COCONUT SHRIMP

Deep Fried Fresh Black Tiger Shrimp W/ Panko Coconut Mix. Sweet Chili Sauce And NORI Honey Mustard.

YAKITORI

Skewered Chicken Or Steak W/ Green Onion, Brushed With Sweet Chili Soy Glaze.

CHICKEN BREAST 7 RIB-EYE STEAK 10

JUMBO LUMP CRAB CAKE

Asian Remoulade / Baby Field Greens.

MANGO SOFT SHELL CRAB

Crispy Fried Soft Shell Crab W/ Mango Salsa.

NORI TERIYAKI

Fruity Soy Glazed House Teriyaki W/ Asian Sweet Mashed Potato And Steamed Rice.

CHICKEN BREAST 15 RIB-EYE STEAK 17 SCOTTISH SALMON 16

MISO CHILEAN SEA BASS

Baked Miso Chilean Sea Bass W/ Asian Sweet Mashed Potato, Sweet Miso And Asian Pesto.

GRILLED BUTTER CORN SALMON

Grilled Salmon W/ Asian Sweet Mashed Potato And Creamy Buttered Sweet Corn.

KATSU

Crispy Panko Deep Fried W/ Fresh Spring Mix Salad And Steamed Rice.

Choice Of CHICKEN / PORK

GALBI

Sliced Beef Short Rib Marinated W/ House Korean BBQ Sauce. Served W/ Asian Sweet Mashed Potato And Steamed Rice.

SALAD

GRILLED PRAWN MANGO SALAD 13

Grilled Black Tiger Prawn W/ Sliced Fresh Mango And Yuze Mayo Dressing.

SPICY SASHIMI SALAD* 13

Fresh Assorted Sashimi W/ Baby Spring Mix And Spicy Ponzu Dressing.

AHI TUNA TATAKI SALAD* 13

Seared Fresh Ahi Tuna W/ Baby Spinach Mix And Tataki Dressing.

ASIAN CHICKEN SALAD 11

Cooked Shredded Chicken Breast W/ Sweet Sesame Dressing.

CALAMARI TEMPURA SALAD 12

Calamari tempura with mixed greens, candied walnuts, fresh strawberries and heirloom tomatoes. Tossed with orange/honey dressing.

ASIAN PEAR AVOCADO SALAD 11

Korean Sweet Sliced Pear And Avocado W/ Ponzu Vinaigrette Dressing.

ADD GRILLED CHICKEN 5
ADD SHRIMP 5

SNOW CRAB SUNOMONO SALAD* 12

Snow Crab And Thinly Sliced Cucumber W/ Cucumber Vinaigrette Dressing.

TEMPURA

SHRIMP TEMPURA

Deep Fried Black Tiger Shrimp W/ Tempura Dipping Sauce.

VEGETABLE TEMPURA

Mixed Julienne Fresh Vegetables W/ Tempura Dipping Sauce.

LOBSTER TAIL TEMPURA

Crispy Tempura Lobster Tail W/ Tempura Dipping Sauce.

TEMPURA PLATTER

Tiger Shrimp, Vegetable And Lobster Tempura.

SOUPS AND NOODLES

YAKISOBA

Stir-Fried Japanese Soba Noodles.

CHICKEN 12 RIB-EYE STEAK 13 SEAFOOD 14

YAKI UDON

Japanese Thick Udon Noodle W/ Sweet House Teriyaki Glaze.

CHICKEN 13 RIB-EYE STEAK 14 SEAFOOD 15

NABEYAKI UDON (SOUP)

Japanese Thick Noodle In Soup W/ Assorted Seafood And Vegetables. 15

JJAM-PONG (SOUP)

Rich Seafood Medley White Broth W/ Ramen Noodle, Assorted Seafood And Vegetables. 15

TEMPURA UDON (SOUP)

Japanese Thick Noodle Soup W/ Vegetables. Shrimp And Vegetable Tempura On Top. 14

DESSERT

GREEN TEA CREME BRULEE 5

Green Tea Creme Brulee.

TEMPURA ICE CREAM 5

Deep Fried Ice Cream W/ Pound Cake. Choice Of Vanilla / Green Tea

MOCHI ICE CREAM 5

Japanese Rice Cake W/ Ice Cream. Choice Of Vanilla / Chocolate / Mango / Green Tea.

CRISPY GREEN TEA WAFFLE 5

Crispy Sweet Belgian Waffle W/ Fresh Fruits On Top.

ADD ICE CREAM 3

ADD ADDITIONAL WAFFLE 3

CHOCOLATE LAVA CAKE 7

W/ RASPBERRY SORBET

Hot Fudge Chocolate Inside W/ Fresh Raspberry Sorbet.

* Following Items May Contain Raw Or Under Cooked Products. Consuming Raw Seafood Or Meat May Increase Your Risk Of Food Borne Illness, If You Have Certain Medical Conditions.

Parties Of 6 Or More, House Will Add 18% Gratuity.

14 NOV 6 3 LIG. LIG. PM 4 07

NORI